

THE FARMER & GARDENER.

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AMERICAN FARMER.
This publication is the successor of the late **AMERICAN FARMER**, and is published at the office, on the west side of Light, near Pratt street, at FIVE DOLLARS per annum, payable in advance. All subscribers who pay in advance, will be entitled to 50 cents worth of any kinds of seeds, which will be delivered, or sent, to their order.

American Farmer Establishment.

BALTIMORE: TUESDAY, DEC. 15, 1835.

We are indebted to the Rev. J. A. Robertson for the loan of several recent English Agricultural publications, from which we have taken copious extracts, and shall from time to time give them to our readers. We commence with them today, and in order to impart to our readers the best possible idea of the peculiar characteristic traits and points of *four* of the principal breeds of cattle in Great Britain, we have incurred the expense of engravings, one of which we give in this sheet. It is of the Glamorganshire cow, the pride of Wales. The cut was executed by Mr. Horton, and we need scarcely say, that he is an artist of superior claims to eminence, for the faithful and spirited portrait he has given pronounces his eulogium with more eloquence than we could with our pen.

To the Rev. Mr. Robertson, we take occasion here to return our thanks for the generous spirit with which he so politely tendered us the use of his valuable works. He has won from us the richest boon we have to give—our unfeigned gratitude. And as he has come to our land with a view of making it the home of himself and offspring, it may not be amiss to wish that he may be received by the community with whom he has located himself, with that hospitality which makes the emigrant forget that he is in the land of strangers; but of *that* he is certain, for he has fixed his residence in Virginia—where personal worth always finds a generous welcome.

CULTIVATION OF CLOVER.

We hear the complaint frequently made from the south, that clover will not stand the heat of the summers in that quarter. This objection to its culture, may, we think, be very easily obviated. Clover, like orchard grass, delights more or less in shade, and should have partial protection when sown in a situation exposed to the influence of an intense sun. An orchard would give

it the requisite shelter; but where it is necessary, in a locality where the sun has great power, to sow it in the open field, if sowed with the *tall meadow-oats*, we are of opinion that sufficient seclusion from the scorching solar rays would be effected. The experiment would be an easy one, and we should be happy if some of our southern readers would make one the coming spring and favor us with a report of their success.

EXPERIMENTS REQUESTED.

We should feel greatly indebted to those of our readers who cultivate corn, and have sufficient love for the science of agriculture, to make an effort to advance its interests in this important branch of it, to make, each, an experiment, in the culture of one acre, with the view of increasing the quantity of corn by decreasing the distance of the rows and hills.

We propose that they each should lay off an acre of ground, plough it up in broad furrows, let it lay during winter to be mellowed by the frost. In the spring, early, haul out manure from the stable or barn-yard, say 20 double cart loads, spread it evenly over the surface, then plough it in so as to cover the manure well. When it is time to plant the corn, take the grain and soak it in a solution of soot, sulphur, and salt, for twelve hours, drain it, and roll the corn in plaster. List the ground *three feet apart each way*; put into the intersections of the furrows a quart of ashes, plant six or eight grains of corn therein, then cover it up, when the corn breaks through the earth, sprinkle on the top of each hill a small quantity of plaster, say two bushels to the acre, and when the plants get big enough, thin them out so as to leave 4 plants at each intersection; plough once so as to throw the furrows up against the corn, use the cultivator afterwards so as to keep the ground open and clean of weeds, taking care not to injure the tender roots. Having made the experiment, we shall be further indebted to them to carefully measure the produce next fall and make report to us thereof. A quart of ashes to the hill will be to the acre but 151 bushels, and if the season be favorable, the locality of the acre to be experimented upon a good one, and the soil a congenial sandy loam, or alluvial bottom, we predict that an equal quantity of corn will be grown:—at all events, under these auspicious circumstances we will promise a yield of 100 bushels.

A COSTLY TULIP.

It is stated in the British *“Farmer’s Magazine”*, that a new tulip, raised by M. Patrix, a gardener at Ghent, and which the Society of Florists of the town has named the *“Citadel of Antwerp”*, has been purchased by M. Vanderninck, a horticulturist of Amsterdam, who was formerly a captain in the Dutch navy, at the price of 16,000 francs, which is equal to \$3,900.

The article which we copy into this day’s paper from the September number of the British *“Farmer’s Magazine”*, on seed wheat, is worthy of the most careful perusal of every grower of that great staple product of our country. The remarks though addressed to the British reader and intended in their application to be local, are equally as well adapted to our people and country. That there is too little attention paid to the *selection* of seed of all kinds by many of our agriculturists, there can be no question, and that there is a consequent reduction in amount of produce some years, as well as a deterioration in the quality of many articles raised, there can be as little doubt; hence the necessity of increased care on the part of those engaged in farming to this essential part of their business. If there were more attention there would be no occasion for going abroad for seed of any kind; but so long as this indifference prevails, there is but little to be expected, of which we need be proud as a nation of husbandmen. While upon this subject, we will mention a fact which was communicated to us by a subscriber in North Carolina. He informed us that a neighbor of his, had given rise to a new variety of wheat by merely selecting in the first instance from his field a head of wheat of peculiar excellence, the grains of which he carefully sowed in drills in his garden, and selected the best heads (those which resembled the original most) of the succeeding year’s produce, and sowed them in a bed purposely prepared, remote from his other wheat, a few years. Thus he has originated not only a new variety, distinct in its appearance, but of excellent quality withal. Careful small farmers in Europe, not unfrequently go through their fields and select their seed wheat by heads: this cannot be expected to be done by our large growers of wheat, but increased vigilance in the selection of their seed, would do them no harm, and would not fail to benefit the country.

GLEANINGS FROM EUROPEAN WORKS.

THE GLAMORGANSHIRE CATTLE.

As we have very recently published a very full account of this excellent breed of cattle, the present will be but brief, merely sufficient to enable

the reader to comprehend the spirited portrait of a valuable Glamorgan cow belonging to the Royal dairy at Windsor, which we give below. She is said to be a faithful representation of the present improved breed of Glamorgan dairy cattle.



"The Glamorgans were once in high repute, and deservedly so. George III. who was a good judge of cattle, was very partial to them, and one of his agents yearly visited Glamorganshire, to keep up his majesty's stock by a selection of the best cattle that county could produce, and the farm at Windsor is still frequently recruited from this district. [Their present great improvement is owing to the indefatigable exertions, and consummate tact and skill of Mr. David, of Radyr.] The result of his attempts has been, that, in the recent exhibitions of stock at Tredagar, the revived and pure Glamorgans have often competed with the short-horns and the Herefords; and Mr. David has received at Sir Charles Morgan's cattle shows, no less than twelve silver cups for his Glamorgans.

The present fashionable Glamorgans have been produced by a cross upon the Glamorgan heifers by the Ayrshire bull. The result of which is, that they give more milk than the old Glamorgans, are hardier, and are kept at much less expense in the winter, and easier fattened and much better adapted to the coarse fare afforded by the Glamorganshire farmer. They feed kindly—the flesh and fat are laid equally over them—the beef is beautifully marbled, and the average yield of milk given by a Glamorgan cow is about 16 qts. of milk per day.

Only a little while ago four Glamorgan oxen ploughed with ease half an acre of clover lay in two hours and three quarters.

They are of a dark brown color with white bellies, and a streak of white along the back from the shoulder to the tail; white faces; clean heads, tapering from the neck and shoulders; long white horns, turning upwards, and a lively countenance; dewlaps small; hair short, coat silky."

[For a more full account see pages 155 and 128 of the current volume of the Farmer & Gardener.]

her, at whatever distance. If she once caught a glimpse of one, whether horse or mare, she rested not until she had thrown her rider or broken her halter, and then she rushed on it with the greatest fury, and bit it in a thousand places. She, generally, however, seized the animal by the head or by the throat, and held it so fast that she would suffocate it if it were not promptly released from her bite.

As she grew old (for she was eighteen years old in 1821,) this mania was not quite removed, but it was somewhat weakened. No other body of a white color appeared to make the least impression on her.

A mare belonging to the 5th squadron of hussars, feared, on the contrary, all white inanimate objects—such as white mantles or coats, even the sleeves of shirts and chemises too much displayed, and particularly white plumes. When any of these white bodies, and especially in motion were suddenly perceived, if they were of any magnitude, and their motion was rapid, she was in a dreadful fright, and strove to escape, but if they were of no great size, and moved more gently, she rushed furiously upon them, struck at them with her fore feet, and endeavored to tear them with her teeth. No other colors produced the slightest effect upon her, nor did the appearance, however sudden, of white horses or dogs of the same color; but if a white plume waives, or white sheet of paper floated by her, her fear or rage was ungovernable.

These three cases of singular and particular aversion, possess in my mind, all the characters of true monomania.

[From the Farmer's Magazine for September, 1835.]
SEED WHEAT.

Three years ago Colonel *Le Couteur*, one of the deputies from the island of Jersey, became acquainted with professor *La Gasca*, one of the most celebrated botanists in Europe who had been Curator of the Royal Gardens at Madrid, and obliged to leave Spain, where he is again restored to his friends and to his former situation. The Professor was then growing about 80 sorts of wheat in the garden of Mr. *Saunders*, nurseryman in Jersey. Their variety, classifications, and beauty, struck Mr. *Le Couteur*, who sought to acquire all the information he could from Professor *La Gasca*. The latter told him that for the last twenty-five years he had been employed in studying the properties and character of wheat, and had collected in the Royal Gardens upwards of nine hundred varieties and sub-varieties. He came to Col. *Le Couteur*'s farm and picked out more than twenty sorts out of three fields, then (in August) growing; and gave daily all the instruction and information wanted by Mr. *Le Couteur*, who resolved on profiting by such an opportunity, and began seriously to cultivate the important plant of wheat, so as to procure the several sorts distinct from each other, and keep notes of the experiments made on the culture, produce, weight of the grain, and qualities of the corn, flour, and straw. Colonel *Le Couteur* has kept a most minute account of his experiments, and taken the greatest care to preserve the best sorts and in their purity. He has in London nineteen varieties of the greatest beauty, and such as the frequenters of Mark-lane say could not be matched in England for purity. They consist in,

- No. 1. White Compact. Tremois, or spring wheat
 2. Red Tremois, or do.
 3. Long eared do.
 4. Dantac. Winter Wheat. *Triticum Hybernum*
 5. Small round do.
 6. White Seedling. *Coturianum Hybernum*.
 7. Koeleri. *Loturianum*.
 8. Koeleri Red.
 9. Koeleri White.
 10. Long-eared Liver-coloured.
 11. Red compact.
 12. Golden.
 13. Koeleri *Compactum Belvuenis*.
 14. Cesarienses.
 15. (No. 6. c.)
 16. Red ear (white grain or Sark wheat.)
 17. Red compact (No. 9.)
 18. Koeleri (sub. yellow.)
 19. (No. 11.)

The Colonel, after three years experience, has arrived at this conclusion, that the proper cultivation of wheat is yet unknown or unpractised. That it is of consequence to keep the several sorts to grow apart, because they all ripen at different periods, and that bread made of ripe and unripe corn could neither be so wholesome or nutritious as when made of ripe corn, without the mixture of that which had not well ripened. That each sort requires, or will thrive best in a particular soil and situation adapted to each. That one ear of a superior variety, sowed grain by grain and suffered to tiller apart, produced four pounds nine ounces of wheat. Whereas, another ear of an inferior sort, treated in the same manner, produced only one pound thirteen ounces. Hence it is of importance to select the sorts that are the most farinaceous and productive. That by sowing each sort apart they might be easier saved and harvested, in rotation, some sorts ripening a fortnight before the others. The same quantity of wheat of a farinaceous kind may maintain a family of fifteen persons twelve months; where the same quantity of another kind, though apparently fine corn, will maintain them only nine months. From the superior soil and climate of the Channel Islands, Col. *Le Coutur* thinks that, by growing none but the best kinds and keeping them perfectly true and pure, the Islands might be made to produce the most approved seed corn for Great Britain. The Islands might thus become of the greatest benefit to the United Kingdom, and can never be objects of jealousy, as to the fear of large importation from them, since the extent of all the land susceptible of cultivation in all the Channel Islands together does not much exceed 25,000 acres, and that the greater part must necessarily be occupied by the meadows, orchards, and vegetable gardens of all sorts, absolutely necessary for a population of more than sixty thousand inhabitants.

DAHLIAS.

We insert an extract from a communication in the December number of the "*Horticultural Register*," upon the culture of those beautiful flowers. We have taken all that part which relates to their cultivation, and we most cordially agree with the author, Mr. Joseph Breck, of Boston, that "we are

too apt to follow the directions of English books, without considering the great difference in climate"—that instead of consulting nature and conforming to the dictates of common sense, we too often blindly follow instructions not at all suited to the habits of the flower or shrub which is the object of our care. It is too much the practice of European gardeners to weave an air of mystery around the most simple thing in horticulture, and hence their long string of precautions in raising Dahlias. These are all superfluous. It is only necessary to look at its foliage to reject at once every thing that savors of difficulty. Place them on moderately moist rich loam, well manured, give them plenty of air and sun, and water, and keep them free from weeds, and the earth occasionally stirred, and all that is necessary will have been done to secure fine blooms of this much admired flower.

Before copying the extract in question, we will take time by the forelock, to observe, that Mr. *Robert Sinclair*, Jr., will receive by the first packet in the spring, a selection of upwards of *two hundred different varieties of the Dahlia*, of the most superb kinds, selected with the greatest care by one of the most distinguished florists in Europe. He has been influenced in making this importation by the laudable desire of meeting the public expectation, and gratifying the taste of the lovers of Flora.

"ON THE CULTIVATION OF THE DAHLIA."

So much has been written upon the cultivation of this magnificent flower, that it may be thought unnecessary to add any thing more; but having for three years past been successful in producing a splendid bloom for more than two months of the season, and wishing its cultivation may become more extensive, I am desirous of communicating to the public my experience in this branch of floriculture.

We are too apt in this country to follow the directions given in English books, without considering the great difference of climate. Following these directions myself, I failed in their cultivation, and was upon the point of giving it up in despair; the few and imperfect flowers produced did not seem to pay the trouble and expense.

Instead of planting without manure, as I did formerly, I plant in a good rich soil, and add unfermented manure. The most of my dahlias have been planted on the same spot, for three years past—on each side of a broad avenue: thus arranged, with the various colors properly mingled, I think they produce the finest effect, and are more easily viewed than in any other mode of arrangement. If planted in masses, with the lowest growing set in front, with a shrubbery in the back ground, the effect is pleasing; in this way my less choice varieties were planted.

About the middle of May I get my ground in readiness, by ploughing or digging, it having been well manured the year before. On each side of the avenue, I dig a row of holes, four feet from each other, about one foot deep, into which are

thrown two shovelfuls of coarse manure from the cow-yard and horse-stable, mixed together; the sides of the holes are dug down and incorporated with the manure. A hole is then made in the centre of each with a bar, and a substantial chestnut or pine stake five feet long put firmly down for the future support of the plant.

I then take light pine poles, twelve feet long, and tie horizontally from stake to stake near their tops with rope yarns, and others half way to the ground, in the same manner. Thus I have a sort of trellis in readiness to confine my dahlias as they increase in size, and secure them from damage by wind. If attention is given to have the stakes range with the avenue, whether straight or winding, and the poles tied on with some regularity, their appearance is not unpleasant even before covered with foliage. The holes are filled up, and the ground raked over, and all is ready for planting.

If tubers are planted without starting in a frame, they may be put out any time from the middle of May to the first of July. Some planted at the last date this season, produced an abundance of flowers. The tubers should be covered about three inches deep; only one sprout should be permitted to grow.

The best way is to forward the plants in pots in moderate hot-bed, either from divisions of the root, or raised from cuttings. The last way I prefer, as they come in flower full as early, and produce finer flowers. The plants may be turned out of the pots any time in the month of June, or the beginning of July. If dry weather succeeds, as it did last season, I give plenty of water on the evening of each day. As the plants advance in height, the lateral branches are all pinched off with the exception of a few, which are left to be trained fan-fashion to the trellis. The stems must be securely fastened from time to time, or they will be liable to be broken off by the wind.

After the bloom commences, except tying, very little care is necessary; the ground should be kept clean. I think the trampling of the ground occasioned by the tying, pruning and examination is beneficial, as the moisture is thereby retained. My dahlias began to show flower this year about the first of July, but not many of them were fine and perfect the whole month.—During the month of August, nearly all in my collection were in full flower, and for quantity and quality I think I may safely say were unequalled. They received a check the 16th of September by a hard frost, from which they did not recover; many fine flowers, however, opened after this, but were finally destroyed about the 1st of October.

I must confess that I have not succeeded to my wish in blooming some of the striped varieties and should like information from those who have had better success. *Picta formosissima* did not produce one in twenty that could be called regularly striped flowers. I had a few that were very much admired, distinctly striped with orange and scarlet.

Levick's Commander in Chief produced only one fine striped out of at least thirty very dark, almost black flowers; this was extremely beautiful, being regularly striped with a brilliant crimson.

Most of the edged, spotted and shaded varieties

succeeded well. The self-colored I think most desirable, with few exceptions, for small collections.

About the last of October or the first of November, I take up the roots. It is important to have them secured before the ground is frozen in any degree; if there is a prospect of severe weather before that time, the earth should be thrown up round the stems to protect them. As fast as they are dug I convey them to a dry, open cellar, and place them upon boards; in this situation they remain about three weeks, when they will be sufficiently dry; they are then packed in boxes with dry tan, and kept where they will be secure from frost.

In this way I have preserved the roots in good order for eight months.

The dahlias upon the avenue were in a very airy place, fully exposed to the sun; the soil a brown loam. Some planted on the same ground without manure and pruning, produced but few flowers in connection with the others.

PRESERVING ROOTS.

We find in Chaptal's *'Chemistry applied to Agriculture,'* an excellent chapter on the preserving of animal and vegetable substances. We extract the following from the preliminary remarks.

The nature of all bodies which have ceased to live or vegetate, are changing, as soon as the physical or chemical laws by which they are governed cease to act; the elements of which they were composed then form new combinations, and consequently new substances.

While an animal lives, or a plant vegetates, the laws of chemical affinity are continually modified in its organs, by the laws of vitality; but when the animal or plant ceases to live, it becomes entirely subject to the laws of chemical affinity, by which alone its decomposition is effected.

The principles of the atmospheric air which is imbibed by the organs of living bodies; whether animal or vegetable, are decomposed and assimilated by them, while dead bodies are decomposed by its action. Heat is the most powerful stimulant of vital functions, yet it becomes, after death, one of the most active agents in the work of destruction. Our efforts, then for the preservation of bodies, ought to be directed to counteracting or governing those chemical or physical agents, from the action of which they suffer; and we shall see that all the methods which have been successful, are those which have been formed upon this principle.

The chemical agents, which exert the most powerful influence over the products of the earth are air, water, and heat; the action of these however, is not equally powerful over all classes of plants; the soft and watery, and those which approach the nearest to animal matter, decompose most readily; the principles of such are less coherent, less strongly united than that of others; so that the action of disorganizing agents upon them is prompt and effectual.

All the methods now employed for the preservation of bodies, consist in so far changing their nature, as to deprive them of the elements of destruction contained within their own organs; or in excluding the substances to be preserved from contact with the destructive agents mentioned in

the preceding paragraph; or in causing them to imbibe certain other substances, the anti-putrescent qualities of which counteract all action, whether internal or external.

In all vegetable products, water exists in two different states, one part of it being found free, and the other in a state of true combination; the first portion, not being confined except by the covering of the vegetable, evaporates at the temperature of the atmosphere; the second is set free only at a temperature sufficiently high to decompose the substances containing it, the first, though foreign to the composition of the vegetable, enters into every part of it, dissolving some of its principles, serving as a vehicle for air and heat; and being converted by cold into ice; by these several properties it greatly facilitates decomposition; the second portion, from which no evil of the kind arises, is found combined and solidified in the plants, and its action is thus neutralized.

Drying fruit, then, in order to preserve them, consists in depriving them of the water contained in them in a free state. This may be done by subjecting them to heat not exceeding 94 to 113°—either by exposing them to the sun, or in a stove room, or in ovens, which latter practice is resorted to, even in the warmest countries, at the commencement of the drying process. In preserving the apple, for instance, our author adds, that by depriving their surface of all moisture before putting them up, keeping them in dry places, where the temperature will be constantly between 50 and 54°, and by separating the fruits that they shall not come in contact, they may sometimes be preserved 18 months. The farmer in Schoharie, who has been in the habit of bringing the Spitzenerbergh to our market on the 4th of July, owes his success to the observance of these rules.

On the preservation of the fruits of the earth by excluding them from the action of air, water and heat, M. Chaptal enumerates the following leading causes of decay.

The atmospheric air, coming in contact with fruits, deprives them of their carbon, and forms carbonic acid.

Fruits exposed to the solvent action of water suffer decomposition, by having the affinity existing between their constituent principles weakened, and at length destroyed.

Heat dilates the particles of bodies, and thus diminishes the force of cohesion and attraction, and favors the admission of air and water.

The combined action of three agents produces very speedy decomposition; the effect produced by any one of them is slower, and the results different. So that in order to preserve fruits from decomposition, it is necessary to guard them from the power of these destroyers.

Practically applied, these axioms teach that to preserve roots in good condition, the following precautions should be observed:

1. That their surface be entirely freed from moisture before they are housed or buried, and that they be deposited in a dry situation, where water will not have access to them.
2. That they be excluded from the air, by burying them in dry earth, or slightly covering them in the cellar with earth. And
3. That they be kept in a cool temperature—the best range from 34 to 45 deg.

We frequently hear house-keepers complain, that their potatoes, turnips, and other vegetables, soon deteriorate, and lose their fine flavor, after they have been a short time in their cellars. This is a natural consequence of the injudicious way in which they are too frequently kept—exposed to the atmosphere, and to a high temperature, in a cellar adjoining the kitchen, or perhaps in the kitchen itself. Again, potatoes or turnips buried in a wet condition, or the latter with parts of their tops left on, are very liable to ferment and spoil. We find it to be a necessary precaution in burying turnips, to make one or more holes in the crown of the pit, to let off the rarified air and abate the heat which is almost invariably generated on their being buried.

In preventing the total loss of potatoes that have been affected by frost, Thomas Dallas directs, that when they are slightly touched by the frost, it is only necessary to sprinkle the roots with lime to absorb the water under the skin; that when the outer portion of their substance is frozen, the tubers may be pared and thrown for some hours into water slightly salted; and that when they are wholly frozen, they will yield, upon distillation, a spirituous liquor resembling the best rum, and in greater quantities than roots which have not been frozen.

The quotations we have made above are invaluable to the farmer and house-keeper; and if the principles which they establish are understood and practised upon, we shall have no cause to regret the length to which we have extended this article.

Cultivator.

INFLAMMATORY DISEASES OF THE HORSE.

The inflammatory diseases of the horse are numerous, but his fevers are few; a febrile state being generally brought on by the inflammation of some important organ. Inflammation may be considered as general or diffused, and local or confined, and both seem to arise from an affection of the blood vessels, and perhaps from a peculiar state of the blood itself.

General or diffused inflammation constitutes fever or extensive inflammatory affection, and appears to consist in an increased action of the heart and arteries, accompanied with an increase of heat. In some instances where the fever is purely symptomatic, and dependent on the inflammation of some important organ, as the lungs, or the intestines, the circulation appears retarded rather than increased, from interruption arising to its passage through the heart.

Local or confined inflammation is also dependent on an affection of the blood vessels, but confined principally to the blood vessels of the part affected.—It is betokened by redness in the skin, tumor or swelling, heat and tenderness, with pain. Inflammations, both diffused and local, are brought on by excitements, such as over feeding, excessive heat, reaction produced after cold, and the reaction produced by inordinate exertion. Those more exterior, arise from injuries, the application of improper substances, &c. Inflammations terminate in various ways; but it is to be remarked, that in consequence of the very large circulatory system of the horse, his febrile affections rage higher, and terminate sooner than in man. The usual termination of inflammatory affections in the horse, are by resolution, effusion, suppuration, and gangrene. Schirrus is not at all a common termination of inflammation in the horse.

Inflammation of the brain, (phrenitis) brain

fever, phrensy fever, staggers, mad and sleepy. There are few diseases more likely to be mistaken by inexperienced farriers than this; it is not to be wondered at, therefore, if indifferent persons should be led into error by it. It appears in two forms, a violent frantic one, and a sleepy lethargic one, and the latter appearance is also common to a disease, not dependent as this is on idiopathic inflammation of the brain; but on a paralytic affection of the stomach, and thence is called stomach staggers. This latter affection, however, may be distinguished from the former by attending to the color of the eyelids, nose linings, mouth, &c. which in stomach staggers are usually more yellow than red; whereas in sleepy staggers, they are more red than yellow. Inflammation of the brain shews itself in general cases by disinclination to food and motion, drowsiness, unaccompanied by a heaviness and closing of the eyelids, with moisture and redness of them; and also of the linings of the mouth and nose. Sometimes these symptoms increase, until the horse becomes comatose, and after a few frightful struggles, sinks to rise no more. In these cases the pulse is apt to be oppressed instead of increased. But most frequently after the first stages he becomes furious, plunges about, and is vicious to himself and others, approaching to a state of madness, in which state he continues till he sinks from his own exertions, when he rises again to renew his violence.

The cause of staggers may be various: the immediate are either an original accumulation of blood within the brain, or the translation of the inflammation of some organ to the brain: as a remote cause is often brought on by too full feeding, without sufficient exercise, and particularly in horses at one time working very hard, and at another suffered to remain inactive; but which horses, whether used, or not, are equally fed. Sudden cold, violence, &c. may bring it on.

The treatment of staggers should be begun by abstracting a very large quantity of blood promptly, by opening both jugulars, and letting the horse bleed to the amount of ten or even twelve quarts; repeating the same until the delirium ceases. After the first bleeding, back rake, throw up a laxative clyster. (*Vet. Pharm. 143.*) Blister the head, promote a current of fresh air in the stable, and treat altogether as directed under other febrile affections.

Lock jaw stag-evil or tetanus, arises from cold, excessive fatigue, sometimes perhaps from worms, but more often from a wound of some part, as pricks in shoeing, &c. Such wound is seldom in a recent state; but after two or three weeks continuance, sometimes after it has healed even: it follows docking, gelding, and nicking frequently; and is preceded by a flabby unhealthy state of the wound. It appears as an affection of the brain, which transmits its morbid irritation, particularly to the nerves attached to muscles, by which they become cramped, or may be considered as in a high state of action, giving the horse a peculiar look of energy, as though immediately stopped from full speed; with his nostrils extended, his head raised, and his nose carried forward; his legs straddle wide and his tail is cocked and quiver, as after violent exercise. The jaws will now be found, if not closed, yet nearly so, when it is called *jaw set*.

The treatment is not often successful, but, however, it is sufficiently frequent that it is so, to deserve the utmost attention. Blaine informs us that enormous bleedings have succeeded; but he places his principal dependence on the application of cold by means of ice, or of constant dashing with cold water, with an active blister applied the whole length of the spine. Balls of camphor and opium, to the amount of two drachms each, may be given every three hours. If any room remains in the mouth, the ball may be passed up by means of a stick, or it may be given as a drink by means of a syringe, and even when the mouth is entirely closed, he informs us we may give a drink by the nostrils. Moorcroft used cold also. Fearon, on the contrary, has experienced benefit from a bath, heated to ninety degrees, and kept at that temperature for three hours. White recommends camphor and opium; Wilkinson of Newcastle, has been very successful by keeping up heat and stimulus over the skin in general, by means of a newly stripped sheep skin put on hot. Perhaps if the body were previously rubbed with oil of turpentine one part, and common oil two parts it might assist Wilkinson's plan. When lock jaw arises from nicking, it might be prudent for a veterinary surgeon to dissect down on the nerves of the tail, and divide them; and when from nicking it would be advisable to cut off another portion of the tail, which practices in both instances would afford a moderate chance of saving the animal. It is necessary further to remark, that it is of great consequence that the bowels be kept free from feces, by raking and clysters. With regard to the latter they are very important in this disease, as a medium, commonly the only one, of giving support. A horse has been kept alive on nourishing clysters alone, for seven or eight days. (*Vet. Pharm. 145.*)

[From the *Farmer's Register*.]

ON THE ADVANTAGES TO BE DERIVED FROM THE ESTABLISHMENT OF AN AGRICULTURAL PROFESSORSHIP.

Barboursville, July 25, 1835.

SIR—It has been a settled conviction on my mind for years, that a professorship of agriculture—a pattern farm, and such paper as yours, united therewith, would be productive of incalculable benefit to the commonwealth. The space of a letter is too confined to admit of one half being stated. Suffice it to say, it would elevate the science, add dignity to the pursuit, call off from encumbered vocations a portion of the mind of our citizens now lost to the community; present a rallying point for all the scattered information of the land; reduce to the test of experiment every theory plausible enough to justify it; by the same standard to prove the value of every discovery or improvement; promote economy by causing one experiment for many; a certain and rapid communication, through the state, of the results; furnish a sure means of ascertaining the nature of our climate; the quantity of rain falling in the year; the seasons when drought most generally prevails; and by consequence, furnish data to guide the husbandman in the cultivation of crops, both as to time and kind. But I must stop—for I find no end to the advantages that would result from such an establishment.

Let me, however, add one more. All these things are to be done before the youth of Virginia—the future men of this commonwealth, destined eventually to influence her destiny. A portion of these, selected from every part of the state (say one to each congressional or senatorial district,) of promise, but unable, from poverty, to educate themselves, to become the adopted children of the state, would be able by alternate labor and study, alike to keep up the farm, and to improve themselves. Indeed, it is worthy of the profoundest consideration, whether every student of the University would not profit by a few hours' work daily, in the proper season. These being my views, I submit to you whether it does not behoove the tillers of the earth to make an effort to induce the legislature to attend to their neglected interests. How is this to be done? I answer, as every other sect effects every thing, by conventions—to that alternative we must also resort. What say you to such a convention, to meet in Richmond the first Monday in January? Let any one who feels an interest in the object, attend. Let each agricultural society in the state be represented there. If it be asked what good can come of it, the answer is, let us try it. A free communion of the intelligence of the land cannot be altogether unproductive of good fruit. Apart from what can be done by such a convention on its own means, an appeal may be made to the legislature under the weighty sanctions of their united wishes, to do something for us. If the view which I suggest is esteemed impracticable, they may incorporate an agricultural society in each congressional district, and award a small sum to each, to be distributed in premiums, after the manner of New York and other states.

But it is objected that it will cost something. Have we not as a class offered our fleece annually, without a murmur, to be appropriated to other improvements? Is it unreasonable that in turn we should require a small portion of our own to be applied to our peculiar benefit? A small portion of the interest paid annually by the University, would in a few years put our scheme completely in operation, and I verily believe after that it would be able to support itself. However, all these things might be discussed in convention, and digested in a form that would be most acceptable. And I may be permitted to add, that for once we should have a convention whose sole object would be the good of the country—a spectacle so singular in these times, that it could not fail to be as consolatory as the oasis to the weary traveller of the desert.

If you agree with me on this point, you can greatly promote the object by inviting the meeting in your journal. If I thought my name would be of any service, you would be at liberty to use it with my remarks. But I fear not. However, do as you please. I have it much at heart to do something. Better heads than mine may suggest better plans, to which I will most cordially submit.

Accept assurances of my high consideration,
JAMES BARBOUR.

SALT YOUR CORN.

Mr. Brown of this vicinity, communicated some information to us, in a conversation recently held with him, in regard to the use of salt in corn

which is put away in the husks, which may be interesting to the public. He stated that he received last year a quantity of corn which he had purchased in so wet a state, that he was apprehensive that it would spoil. He remembered that it was a common practice in Pennsylvania, when hay was put away somewhat damp, or not fully cured, to sprinkle salt on it, and that such hay generally kept well, and that horses and cattle were very fond of it; he therefore concluded to try the experiment on his corn. He accordingly, as his corn was thrown in a pile on a large floor sprinkled it with salt, using from a half to a bushel of salt to five or six hundred bushels of corn. The corn kept well, never became musty, and never had any weevil in it. Mr. B. said he had some of this corn when he communicated this information to us; and he stated that the bread which it then made is so sweet and good that it was esteemed preferable to new corn; he also stated he was not under the necessity of purchasing any fodder for his working oxen last winter, they fed upon the husks of this corn so freely; and he added that they kept in excellent order. Mr. B. was so well pleased with this experiment, that he is putting up all his corn this year in the same manner, using about half a bushel of salt to 500 bushels of corn, which he thinks is enough.—*Albany Cultivator.*

[From the New England Farmer.]

LARGE AND SUCCESSIVE CROPS OF INDIAN CORN,
RYE AND HAY.

Mr. Fessenden.—Dear Sir: If you see fit to publish the whole, or any part, of the subjoined communication, it is altogether at your service.

The following system of cultivation, by which three valuable crops of Indian Corn, and Rye, and Clover, may be obtained in two years, I would recommend as highly deserving of trial by farmers generally.

While once on an excursion on the river Merrimack, and at Haverhill, I was politely shewn by Mr. David Howe, his spacious and well stored barns, and large stacks of hay, the produce of his extensive and fertile fields, lying on that river, which were cultivated by this same or a very similar mode.

In the spring of the year early, or what would be preferable, in the course of the preceding autumn, or winter, the manure, in a suitable quantity, is applied equally over the whole surface of the field, and intimately incorporated with the soil by repeated but not deep ploughings and harrowings. At the suitable time for planting, the whole field is again ploughed and furrowed, in rows 4 feet asunder, and again cross-furrowed in rows at the same distance, and the corn is immediately dropped in the hollows, which are formed by the intersection of the cross-furrows, and covered to the usual depth if it be big.

At weeding time, the corn is earthed up a little, and nearly to a level with the surrounding field. It is twice hoed afterwards at the suitable periods, but never killed. At the last hoeing the ground is rendered perfectly clean and level in every part. Winter rye, and clover, and other grass seeds, are now sown over the whole field in suitable quantities, and covered by drawing a bush harrow between.

In autumn a large crop of corn may be expected, and in winter when the ground is frozen, with a well sharpened hoe, the stubs of corn are cut close to the surface. Early in the next summer, the rye was repeated, yielded a good crop, and at midsummer, when the heads of the clover are half turned to a brown color, the whole fields, clover and rye stubble intermixed, are mown; the whole together constituting a large crop. The rye stubble absorbs the juices and the flavor of the clover, which it retains, thus becoming highly palatable and nutritious, and forming, when all are well made a large amount of food, of a quality superior for horses, and other domestic animals.

Thus are three crops produced in two years, and on the same ground, where, ordinarily, but two crops are yielded, and all with a diminished amount of labor and expense.

The clover being a biennial plant, a large crop of hay is produced in the third year from the other superior kinds of grass which were sown.

It is admitted that where large crops of Indian corn are desired, *hilling up* should never be practised, but the ground in all the latter stages should be preserved perfectly level, neither should the ground be ploughed after the first hoeing, but only harrowed lightly, or slightly stirred with the *cultivator*, an admirable instrument, intermediate between the harrow and plough; that the roots which will be found extending at a little distance beneath the surface, in every direction, may be suffered to remain unmolested.

The rye, and the clover, and other grass, serve as a mutual protection to each other, during the severe and open winters.

Very respectfully, your friend,

WILLIAM KENRICK.

Nonantum Hill, Newton, Nov. 26, 1835.

FATTENING HOGS.

One peck better than two.—As farmers are fattening their hogs at the present time, and as economy in this business is of the utmost importance, it may not come amiss to remind them of an experiment tried and related by that exact Agriculturist, Revd. Henry Colman, formerly of Salem, now on the Connecticut river, in Mass.

He found, while cooking meal for his swine, that if he took one peck of meal and put into a kettle containing five pailfulls of water, it produced nearly as great an effect in fattening hogs, as one half bushel boiled in the same quantity of water,—probably because it became more thoroughly cooked. The editor of the Genesee Farmer, after making mention of this, quotes the following from the British Farmers' Magazine. “I always feed my pigs on sour food, which I have invariably found to fatten them faster and make the flesh firmer and whiter than when given in any other state—the potatoes are steamed, and while quite hot, are beaten to a pulp, and mixed with bran in the proportion of 28 lbs of bran to 240 lbs (or nearly four bushels).—This mixture is put into a vat to remain ten or twelve days, until quite sour; it is then fit for feeding. If the quantity of meal is greater than the potatoes will moisten, water should be added to make a thick paste; but it must never be given until fermented.”

A great number are now trying the apple sauce plan, and we doubt not with good success—we hope they will also be exact in their experiments upon this subject; it is one which is of great importance—We doubt if the most economical method of making our pork is followed, if indeed it be found out, and we know that there is not enough raised in the state, or rather fattened in it, to supply the inhabitants—Much of the Ohio pork finds its way into our seaports. This, while it is not so good, is an injury to our farmers, and they must study out a method of making pork in the cheapest manner in order to compete with oily gruners of the forests, which are fattened on nuts and rattlesnakes.—*Maine Farmer.*

SMUT IN WHEAT.

The following extract from an article in the New York Farmer of 1831, by one of the correspondents of that paper, will show the necessity of guarding carefully against every means by which seed wheat can become infected with this disease. Results similar to this are frequently witnessed.

“A neighbor of mine, having purchased some very excellent seed wheat, the same was delivered in the farmer's bags of whom he had bought the wheat, with a promise that he, the purchaser, would return the bags immediately after the grain was sown or deposited in the drill. My neighbor complied with this request, and having drilled about half the quantity, from those bags in which he had received the wheat, he took opportunity on the following day, which day had been very wet and unfavorable for drilling the remainder, to empty those bags, in order that they might be returned. Thus was this excellent, clean, and till then unadulterated seed wheat, put into his (the purchaser's) own bags, which before had contained some very foul and diseased smutty wheat, as he together with his farm servants, acknowledged the fact. On the third day the remainder of the wheat was drilled on the same soil, and in the same field, but not from the clean bags of the seller of the seed wheat.

“Now, mark the result at harvest. The clean seed wheat, which had been emptied into the farmer's own filthy smutty bags, produced about one twentieth part of smutty ears; whereas, from the first day's drilling, not a single ear of the smutty wheat could be found.”

PROLIFIC VINEYARD.

Some weeks since the beautiful vineyard of J. Dow, esq. Brooklyn, was thrown open to the gentlemen and ladies of that city, and to hundreds from New York, and not less than 1500 partook of the grapes and wine, most tastefully arranged under an extensive arbor in the centre of the vineyard. Bacchus or Cupid never witnessed a more fascinating scene, and if Bacchanalian hilarity was ever excusable, it would have been so on this occasion, the temptations were so great.

The urbanity and attention of Mr. Dow and his family, excited the admiration of the numerous visitors.

Our readers will be astonished to learn, that after the profuse consumption of grapes, Mr. Dow had still on his vines from six to seven tons of grapes, although the vines supporting them did not occupy more than about 100 square feet.—*N. Y. Gazette.*

Fruits of industry and economy.—Mr. Cooper Culver, a farmer, of the town of Arcadia, exhibited in market a few days since, 15 onions,

closely trimmed of their tops and fibrous roots, weighing 15 lbs., and measuring one peck, and received a good round price for them. Mr. C. informs us that in addition to his usual farming operations, which in fact engrosses his principal attention, he has sold during the past season, chiefly to canal boatmen, 900 bushels of garden vegetables of all sorts, for which he realized nearly the sum of \$400.

Mr. C. mentioned another fact which we think ought to be told for the benefit of such farmers as may choose to improve by it. It is, that from the information he has derived within a few years from reading agricultural publications and essays, he is enabled to double his crops and profits.—*From the Wayne Sentinel.*

TO HOUSEWIVES.

In this day of improvements, few have been suggested of more importance, especially to females, than the new mode of washing clothes, which has recently been introduced into this town, (Newburyport,) through the agency of two benevolent individuals now residing at a distance from us. It has been tried by quite a number of families with complete success; and those who have used it are desirous of communicating it extensively, that others may reap the same benefit which it has secured to them. It is to be used only for white clothes. It does not answer to the same purpose in case of calicoes and woollens.

1. Mixture.—To five gallons of soft water, add half a gallon of lime water, a pint and a half of soft soap, and two ounces of carbonic of soda.

2. Method of Washing.—Soak the clothes over night, if very dirty; at any rate, wet them thoroughly before putting them in the mixture—When the above mixture is at boiling heat, put the clothes that have been soaked or wet, merely rubbing such parts with a little soap that are usually soiled; boil them one hour—they are then to be taken out and drained, and thoroughly rinsed in warm water, then in the indigo water as usual, and they are fit for drying—The soda sub-carbonic, (be sure to get the right kind,) may be procured cheap, by purchasing it in large quantity.

Let all who feel that washing day is a day of hard work and weariness, cease to complain, until they are willing to try this safe, easy and expeditious mode of lightening their burthens.—*Essex North Register.*

Apple Jelly.—The apples are to be pared, quartered, the core completely removed, and put into a pot without water, closely covered, and placed in an oven over a fire. When pretty well stewed, the juice is to be squeezed out through a cloth, to which a little of the white of an egg is to be added, and then the sugar. Skim it previous to boiling; then reduce it to a proper consistency, and an excellent jelly will be produced.

Yankee Farmer.

FEMALE AGRICULTURISTS.

The manner in which the Buchuana females cultivate the soil is not unworthy of notice—they may be seen, perhaps fifty together, working in a line upon the same spot, and holding their pioch, or spade, in the hand, ready to strike it into the

ground on a given signal for commencing, their appearance at a distance being that of a military company under arms. Whilst at work they chant a kind of song as the means of animating them amidst their toils, repeating, at the same time, the names of every animal with which they are acquainted. The origin of this custom of repeating the names of animals is supposed to be found in the following practice. When a Buchuana has succeeded in obtaining game, his wife invites her neighbors to partake in the pleasure of the feast, on condition that when the period arrives for cultivating the ground, those who were guests, and had shared in her hospitality, should assist in working the soil.—*Sledman's Wanderings in South America.*

IMPORTANT STATISTICAL TABLE.—The following analysis of the occupation of the population of Great Britain is taken from "Marshall's Statistics of the British Empire."

Description.	Number of Families.	Persons.
	1821	1831
Agricultural occupiers,	250,000	250,000
Agricultural laborers,	728,956	800,000
Mining laborers,	110,000	120,000
Millers, bakers, butchers,	160,000	180,000
Artificers, builders, &c.	200,000	230,000
Manufacturers,	340,000	400,000
Tailors, shoemakers, hat-ters,	150,000	180,000
Shopkeepers,	310,239	359,090
Seamen and Soldiers,	319,300	277,017
Clerical, legal, and medi- cal classes,	80,300	90,000
Disabled paupers,	100,000	110,000
Proprietors & annuitants,	192,888	316,487
Totals,	2,911,383	3,303,504
	16,537,370	

From this table it appears that the agricultural and mining classes compose 7-17ths of the whole population; the manufacturing class 5-17ths; the commercial class 2-17ths; the professional class, including the army and navy, and the non-producing class of proprietors and paupers, making up, in nearly equal proportions, the remaining 3-17ths.

THE WIDOW'S HOME.

BY MRS. ARDY.

Oh! press me not, my friends, to leave
This home endeared by former ties,
Nor deem that I could cease to grieve
Beneath the smiles of foreign skies.

Let those who fancied ill's endure,
In search of rest from home depart,
No change of place can ever cure
The settled sorrows of the heart.

These scenes my fond affections claim;
They speak of calm and peaceful life;
Here, first a happy bride I came,
Here, dwelt for years a happier wife:
And though with him I loved, has fled
Each former image of delight,
Still, while his favorite haunts I tread,
I feel I have not lost him quite.

The cottages surround me here,
Where those who shared his bounty dwelt;
The church embowered in trees is near,
Where on the Sabbath day he knelt:

Oft in an open book I trace
Some passage by his taste approved;
Or greet in a familiar face.
Some friend by him esteemed and loved.

Ill would the widow's mournful dress
With strange and distant scenes accord;

Ill would her heart's deep loneliness
Brook the light jest, the heedless word:
It is my cherished solace now,
In all who meet me to accost,
Those who can feel and can avow
The worth of him I loved and lost.
Think not your friendly zeal I slight,
Although your counsels I repel;
Oh! leave me, like the Shunamite,
With "my own people" still to dwell:
My thoughts are to my lost one given,
My place is by his quiet hearth,
And only for his home in heaven,
May I desert his home on earth.

The true sailor.—One of the crew of the United States frigate Potomac, who was discharged upon her arrival here, a year or two ago, went into a bank to receive his pay, when he espied upon a desk in front of him, the word "Collection." Honest Jack, supposing it to be a charity box, dropped in a five dollar note, exclaiming, "God bless the widow and fatherless."—*Boston Post.*

An Independent Elector.—"I suppose neighbor, said one elector to another, 'you'll give a plumper for Mr. —, as you did before?' 'No,' said the other. 'I don't think I shall—the beef wasn't dressed to my mind at his last election dinner.'

If you would have a clear conscience, be an honest man, and a christian—and if you would not be everlastingly damned—**PAY THE PRINTER.**

CONTENTS OF THIS NUMBER.

Acknowledgement of the loan of English agricultural works by the Rev. J. A. Robertson—Cultivation of clover—Experiments requested—a costly Tulip—Notice of an article on Seed Wheat—Description of the Glamorganshire cattle, with a portrait of a cow—Monomania in horses—Seed Wheat, various varieties and necessity for care in—Directions for cultivating Dahlias—Chapital on the preservation of roots—Inflammatory diseases of the horse—Governor Barbour on the establishment of an Agricultural professorship in the University of Virginia—Use of salting Corn—System of Cultivating Corn—Method of fattening hogs—Singular case of communicating Smut in wheat—a prolific Vineyard—Fruits of industry—Large Onions—economical method of washing clothes—Recipe for making apple jelly—occupation of the British population—the widow's home—Anecdotes—of a sailor—of an independent elector, &c.—Advertisements, prizes currents, &c.

SAXONY RAMS.

The editor of the Farmer and Gardener has for sale 2 full blooded Saxony RAMS, and 2 ♀ blooded do. These sheep are of a family remarkable for their fine fleece, their wool always commanding the best prices in the market.

ALSO

The bull *Brilliant*, a large sized animal of the Improved Durham Short-horn breed. He is red and white; was got in England, and calved in Frederick county, Md., on the 12th May 1829. His dam was Matchless, got by Favorite, (purchased at the sale of the late R. Colling, a celebrated breeder) son of Favorite, dam by H. Allison's Gray bull, sire Orlando, that died on the passage from Liverpool, out of Rosina, fr. — Yorkshire, that gained the highest prize premium of ten sovereigns at a Cattle show in Manchester, England.

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TERMS OF THIS PAPER.

1. Price five dollars per annum, payable in advance.
2. When this is done, 50 cents worth of any kind of seeds on hand will be delivered or sent to the order of the subscriber with his receipt.

BALTIMORE PODUCE MARKET.

* These Prices are carefully corrected every MONDAY.

	PER.	FROM	TO
BEANS, white field,	bushel.	2 50	—
CATTLE, on the hoof,	100lbs.	5 00	6 00
CORN, yellow,	bushel.	new	70 75
White,	"	do	70 75
COTTON, Virginia,	pound.	18 1/2	—
North Carolina,	"	18 1/2	20
Upland,	"	18 1/2	40
FEATHERS,	pound.	37	40
FLASHED,	bushel.	1 25	1 37 1/2
FLOUR & MEAL—Best wh. wh't fam.	barrel.	8 50	9 00
Do. do. baker's.	"	8 00	8 50
Do. do. Superfine.	"	7 50	—
SuperHow. st. in good do'd	"	7 00	—
" wagon price,	"	8 75	—
CITY MILLS, extra,	"	7 25	7 50
Do.	"	7 00	—
SUSQUEHANNA, firm & scarce	"	6 12 1/2	6 25
Rye,	"	4 62	4 75
KILN-DRIED MEAL, in hds.	hhd.	19 50	20 00
do. in bbls.	bbl.	4 25	4 37 1/2
GRASS SEEDS, red Clover,	bushel.	5 00	5 75
Timothy (herds of the north)	"	2 75	3 25
Orchard,	"	2 25	3 00
Tall meadow Oat,	"	2 00	2 50
Herds, or red top,	"	1 00	1 25
HAY, in bulk,	ton.	—	15 00
Hemp, country, dew rotted,	pound.	6	7
" water rotted,	"	7	8
HOGS, on the hoof,	100lb.	7 00	7 50
Slaughtered,	"	7 00	7 50
HORSES—first sort,	pound.	12 1/2	—
second,	"	10	—
refuse,	"	8	—
LIME,	bushel.	33	35
MUSTARD SEED, Domestic,	"	5 00	6 00
OATS,	"	42	45
PEAS, red eye,	bushel.	—	1 25
Black eye,	"	—	—
Lady,	"	—	—
PLASTER PARIS, in the stone,	ton.	—	3 50
Ground,	barrel.	1 25	—
PALMA CHRISTA BEAN,	bushel.	2 00	—
RAGS,	pound.	3	4
RYE,	bushel.	85	90
Susquehannah,	"	none	—
TOBACCO, crop, common,	100 lbs	5 00	5 50
" brown and red,	"	5 00	7 00
" fine red,	"	7 00	9 00
" wrappery, suitable	"	5 00	10 00
for segars,	"	6 00	8 00
" yellow and red,	"	8 00	12 00
" good yellow,	"	12 00	16 00
" fine yellow,	"	4 75	5 00
Seconds, as in quality,	"	5 00	8 00
" ground leaf,	"	6 00	—
Virginia,	"	6 00	—
Rappahannock,	"	—	—
Kentucky,	"	8 00	14 00
WHEAT, white,	bushel.	1 50	1 55
Red,	"	1 45	1 50
WHISKEY, 1st p. in bbls.,	gallon.	37	37 1/2
" in hds.,	"	33 1/2	—
" wagon price,	"	30	bbls.
WAGON FREIGHTS, to Pittsburgh,	100 lbs	1 50	—
To Wheeling,	"	1 75	—
WOOL, PRIME & SAXON FLEECES,	pound.	55 to 68	30 to 32
Full Merino,	"	48	55 28 30
Three fourths Merino,	"	45	48 26 28
One half do.	"	40	45 24 26
Common & one fourth Meri.	"	36	40 22 24
Pulled,	"	38	40 23 24

2,000 MORUS MULTICAULIS.

FOR SALE by R. Sinclair, Senr., at Clairmont Nursery, 2,000 Morus Multicaulis trees (the Chinese Mulberry.) These trees are between 7 and 8 feet high, and if planted out this fall might be fed from to advantage next spring. Persons desirous of purchasing, would do well to make early application. Their superiority for feeding silk worms is universally admitted.

Nov 24

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BANK NOTE TABLE.
Corrected for the Farmer & Gardener, by Samuel Winchester, Lottery & Exchange Broker, No. 94, corner of Baltimore and North streets.

	VIRGINIA.
U. S. Bank,	part
Branch at Baltimore,	do Farmers Bank of Virginia in 2
Other Branches,	do Bank of Virginia,
	do Branch at Fredericksburg do
	do Hagerstown,
	do Frederick,
	do Westminster,
	do Lynchburg,
	do Danville,
	do Bank of the Valley,
	do Branch at Romney,
	do Charlestown,
	do Leesburg,
	do Wheeling Banks,
	do Ohio Banks, generally 2 1/2
	do New Jersey Banks gen. 1 1/2
	do New York City,
	do New York State,
	do Massachusetts,
	do Connecticut,
	do New Hampshire,
	do Pittsburg,
	do York,
	do Rhode Island,
	do North Carolina,
	do South Carolina,
	do Georgia,
	do New Orleans,

BALTIMORE PROVISION MARKET.

	PER.	FROM	TO
APPLES,	barrel.	—	—
BACON, hams, new, Balt. cured.	pound.	11	—
Shoulders,	do	10	—
Middlings,	do	8 1/2	9
Assorted, country,	"	7	8
BUTTER, printed, in lbs. & half lbs.	"	18 1/2	25
Roll,	"	20	—
CIDER,	barrel.	—	—
CALVES, three to six weeks old.	each.	3 00	6 00
COWS, new milch,	"	17 00	30 00
Dry,	"	8 00	12 00
CORN MEAL, for family use,	100lb.	1 75	1 87
CHOP RYE,	"	1 68	1 75
Eggs,	dozen.	—	—
FISH, Shad, No. 1, Susquehanna,	barrel.	7 75	—
No. 2,	"	6 75	—
Herrings, salted, No. 1,	"	4 00	4 12 1/2
Mackerel, No. 3,	"	5 75	—
Cod, salted,	cwt.	3 00	35 0
LARD,	pound.	10	10

RUFFLE OATS,

For seed, may be had at the Maryland Agricultural Repository, Light street, Baltimore, by application to Dec. 8 JAMES MOORE.

GRIST MILLS.

The subscriber has for sale at the Maryland Agricultural Repository, a few of those effective Grist Mills, so much approved of by gentlemen who have tried them. They are adapted to horse-power, and with ease will manufacture 3 bushels of grain into the most beautiful lively meal in an hour.

JAMES MOORE.
Dec. 8. 4t.

STOCK OF IMPROVED SHORT HORN DURHAM HAMS.

The editor of the Farmer and Gardener, Baltimore, has for sale two 7-8 and four 3-4 bred cows, 2 full bred and seven 7-8 bred bulls of the improved short-horn breed. They are all fine animals whether regard be had to their milking or fattening propensities. Their pedigrees are indisputable, all tracing to the British Herd book. They will be sold low for cash, their excellence being considered. To any person, company, or society, who may want several, a great bargain would be given.

* Letters addressed to the editor upon this subject, must be post paid.

Nov 10 4t

THE SILK MANUAL.

JUST published and for sale by Sinclair & Moore and Robt. Sinclair, Jr., at the Maryland Agricultural Repository, Light near Pratt street, Baltimore, a complete Manual of the Silk Culture, in which plain instructions are laid down for the culture of the Mulberry, the feeding of the Silk worms, management of the cocoons, reeling, spinning and dying of the Silk. It is a perfect Manual, and comprises every department of the business. The rules are arranged in so plain and methodical a manner that every one can understand them, and by a very few hours attention become master of the business. It is clearly demonstrated in this Manual, that largely upwards of \$500 may be netted from an acre in the Culture; and it is a singular fact connected with the Mulberry as adapted to the making of Silk, that poor dry, sandy, or gravelly land suits it best, the fabric made from worms fed on leaves raised on such soil, being greatly superior in elasticity and richness of gloss to those grown on rich grounds.

Price—per copy, 50 cents.

Liberal discounts made to the trade.

nov 24

TO AGRICULTURISTS—The analysis of Soils, marls, mineral waters, and other productions, interesting to those engaged in Agricultural pursuits, is performed with promptness and accuracy, by TYSON & FISHER, Chemists, no 3 Druggists, No. 193 Market street, Baltimore.

LEON.

THE splendid bull LEON, is now at Clairmont Nursery, where he will remain a few weeks. He is a full-blooded improved Durham short horn, and allowed to be one of the best bred animals in the country. He will serve Cows at \$5 each. He is milk white, with a hide as glossy and soft as satin. For his pedigree, see the advertisement, in which he is offered for sale in this day's paper.

no 3

DEVON STOCK.

THE editor of the Farmer and Gardener can at all times supply orders for Devon Cattle. This breed is so distinguished for their easy keep and docility; the richness of the milk of the cows, and for the activity and sprightliness of the oxen, that they would be admirably suited to the purposes of southern agriculturists.

Any person wishing to procure them can be supplied by addressing a letter post paid to the editor of the Farmer and Gardener.

nov 10 4t

FOR SALE.

A DURHAM Short-horn bull 15-16 blood. He is from a fine cow and got by Col. Powell's celebrated bull Monk—now two years old. Price, delivered at York, Pa. \$130.

Letters addressed to the editor post paid, will be attended to.

nov 10 2t

A GREAT BARGAIN.

A full blooded Improved Durham Short-horn bull rising five years old, and his 3 sons from 1 1/2 to 2 years old, 7-8 bred, has been left with the editor of the Farmer and Gardener for sale. These are first rate animals, and would be sold a bargain, if application be made promptly.

All applications by letter must be post paid.

nov 17

3t

FOR SALE,

A HEIFER rising a year old, in calf by Leon, with a pedigree which makes her a 15-16th bred improved Durham Short-horn—she is well grown, and prettily marked.—Enquire of the editor.

no 3

ALSO,
RUFFIN ON CALCAREOUS MANURES, SECOND EDITION, just received at this office.

A few pounds of the celebrated SKINLESS OATS, price 50 cents per lb. said to produce 80 bushels per acre.

R. SINCLAIR, jr. Seedman, connected with this office

oe 13 2t

Printed by Sands & Neilson, N. E. corner of Charles and Market streets.